



THE GREEN

EVENTS



EVENTS

5

6

8

ABOUT

THE SPACE

MENUS





ABOUT

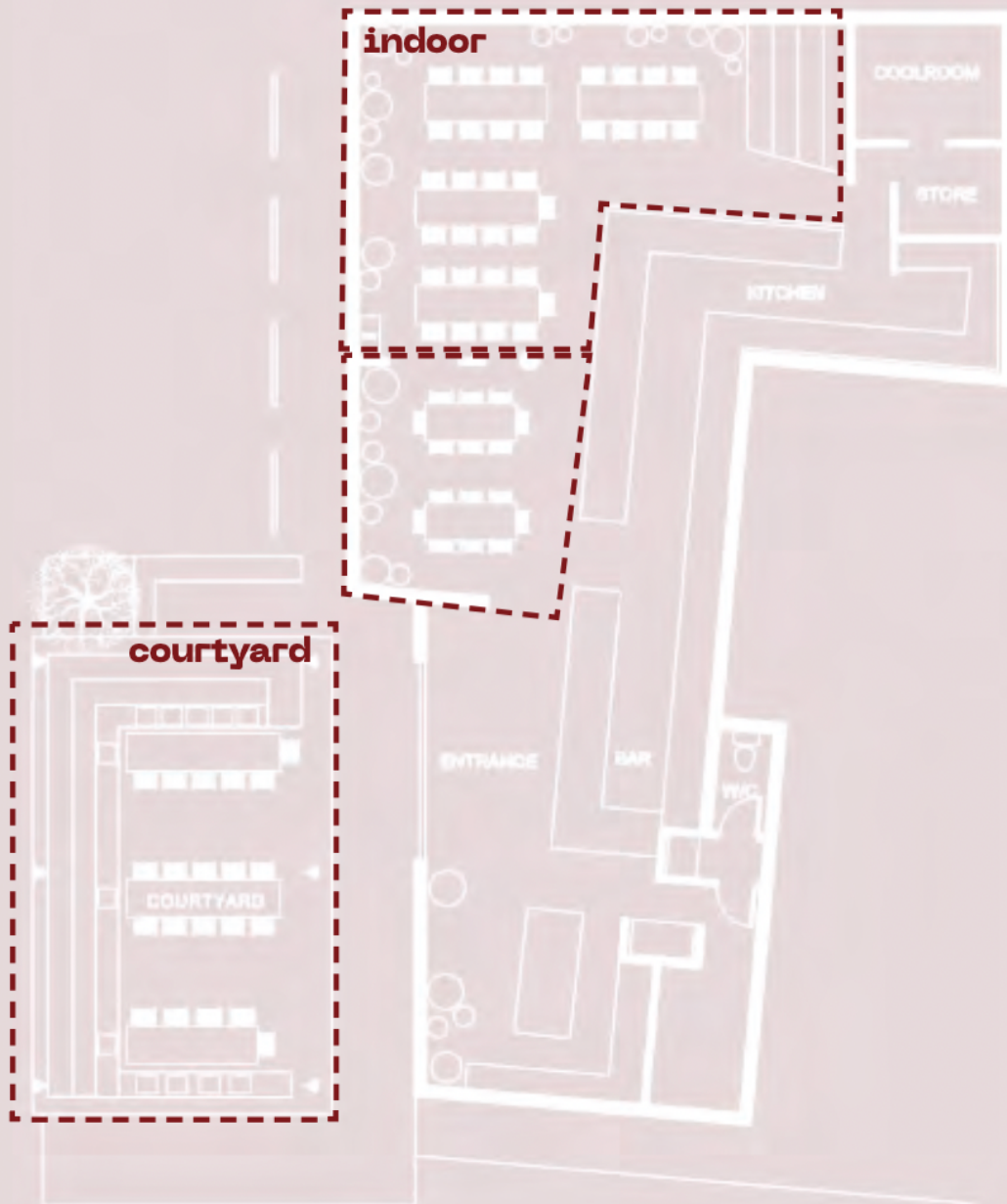
The Green aims to beautify moments with life.

The Green was born from a desire to bring an inner city greenhouse to the James St precinct, an urban oasis waiting to be discovered. Featuring a Middle Eastern inspired kitchen with a rotating menu and deli driven by the seasons.

Our fare comprises of a produce-driven menu with a distinct Middle Eastern twist. Inspired by the Lebanese tradition of sharing plenty of food, experiences and good times with friends. The Green was designed with the concept of tropical brutalism at the forefront, with interiors featuring raw concrete, warm hues of reds, Rosso Levanto marble and pops of greenery at every turn. Our outdoor dining pavilion and courtyard garden provides the perfect opportunity to slow down whilst surrounded by an arbour of cascading plants.

When it comes to our business, everything is plentiful. Food, plants, knowledge, and conversations. We wish to share this philosophy with you. Join us in celebrating wellbeing with greenery, fresh food and moments shared with friends.

Marhaba,
THE GREEN



FULL VENUE

seated 75 | cocktail 120

Combination of indoor dining & outdoor courtyard areas. Full venue, exclusive use.

INDOOR ONLY

seated 52 | cocktail 80

Indoor dining area only. Non-exclusive use unless arranged prior with events manager.

COURTYARD ONLY

seated 30 | cocktail 40

Courtyard dining area only. Non-exclusive use unless arranged prior with events manager.

THE SPACE

PRICING

COURTYARD

MON – SUN BOOKINGS (2.30–5pm)

Up to 40 guests.

\$2500 minimum spend.

2 hour duration, non-exclusive hire

MON– SUN BOOKINGS (6pm booking)

Up to 45 guests INDOORS or COURTYARD

\$3500 minimum spend.

2 hour duration, non-exclusive (exclusive hire incur fees +1000 min spend)

LARGE BOOKINGS (45+ GUESTS)

POA

Exclusive venue hire included. 3 hour duration.

EXTEND TIME

+\$300 per additional hour.

OPTIONAL EXTRAS

- STYLING FEE
- AV HIRE
- CAKES
- FLORAL ARRANGEMENTS





MENUS

CANAPÉS COCKTAIL EVENTS

PACKAGE 1 \$65pp

- 3 x cold selections
- 3 x hot selections
- 2 x substantial

PACKAGE 2 \$80pp

- 4 x cold selections
- 4 x hot selections
- 2 x substantial

COLD

- Oyster, preserved lemon mignonette
- Lamb neyeh, smoked fat emulsion, pita
- Snapper crudo, sumac, lemon and oregano
- Watermelon, persian feta, pomegranate
- Shanklish and green olive gozleme
- Manoushi, beetroot hummus, pistachio

HOT

- Falafel, green tahini
- Lamb kofta, smoked labneh
- Charcoal grilled prawn, Sabzi butter
- Hash potato, buffalo curd, chives
- Hawaij chicken skewer, toum
- Saganaki, burnt honey, preserved grape
- Harissa hot sauce quail legs, tahini sauce
- Borek/cigar thingy (veg)

SUBSTANTIAL

- Chicken skewer, persian rice
- Beef skewer, persian rice
- Charcoal roasted cauliflower, sumac yoghurt
- Lamb shawarma, house tabouli, hummus
- Swordfish shashlik, Israeli couscous, hawaij butter



SET MENU

SEATED EVENTS

\$75pp BANQUET

housemade flat bread
fried pita
hummus, pomegranate, basturma oil
baba ganoush, pepita dukkah, herb oil
labne, dill, olive oil
charcoal hawaij chicken, toum, fermented cabbage
mechoui lamb shoulder, chives, sumac, zaatar
fattoush salad, cucumber, radish, khubz, sumac dressing
batata harra, harissa paste, lemon, harra spice
tabouli

ADD ONS

Add on options available

Enquire within

SAMPLE MENU ONLY



THE GREEN

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